Complaints and Samples

2009 EHS Orientation

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Confusing Issues

- What is a Container Code?
- Who is the Manufacturing Company?
- What is an Establishment Number?
- What is a UPC Number?
- What is a Carton Code?

Container Code Solution

- Container code is the identification of a manufacturing plant (FDA requirement)
- It may include product code, year, day, time, and shift codes
- "Best by" or "expiration" date is part of the container code

Container Code Example (24040/11257)

Each company has their own coding system

- 2 represents the manufacturing facility
- 4040 is the product code (asparagus cuts)
- 1 is the day shift code
- 125 is the 125th day of the year
- 7 is the year code

Code Types

Embossed Code

Ink Jet Code





Manufacturing Company

- PCA Peanut Corporation
 - -Keebler Crackers
 - -Trader's Joe Natural Peanut Butter
- New Era Canning
 - Gordon Food Service green beans
 - Sysco green beans
- Seneca Foods Sysco green beans
- Del Monte Del Monte green beans

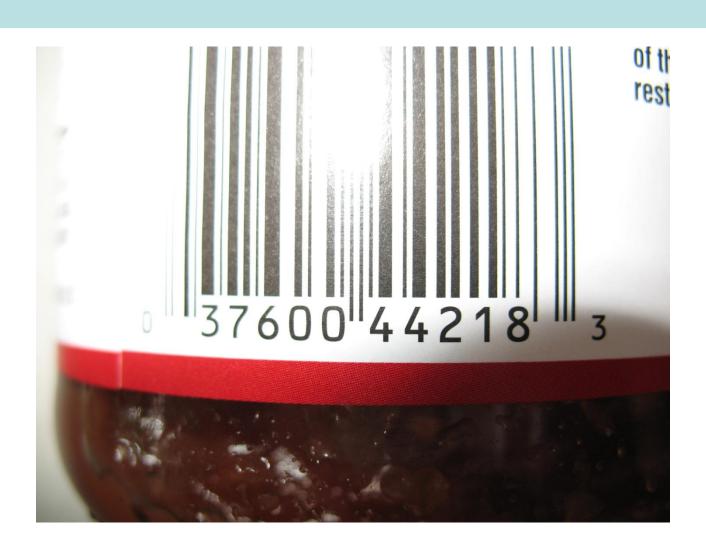
Establishment Number

- Stamped inside the USDA mark of inspection
- Also found at other locations on package
- Dairy establishments use plant number (No.18 indicates IN dairies)
- Examples
 - -Westland Meat Co. "Est. # 336"
 - **JTM Food Group "Est. # 1917"**
 - -Eddy's Ice Cream Plant # 18-1644

Universal Product Code (UPC)

- UPC is used by manufacturers to benefit distributors and warehouses
- UPC and location numbers are scanned, making it easy to identify where the product is stored in the warehouse

UPC - continued



Consumer Complaint Form

- New version electronic form
- In case of illness, record onset time of symptoms and 72 hour food history
- Complete back page when a follow-up is completed or when collecting a sample from the consumer

How do we Investigate?

- Start with fact findings
- Obtain the object and original package if possible
- Identify the label and manufacturing company info
- Include all codes (except UPC)

Investigation - continued

- Where was the product purchased?
- Were there other similar complaints?
- Do samples need to be collected?
- If collected they need to be sent to Food Protection office
- Food Lab will analyze samples as part of the investigation

Common Investigative Questions

- If package is open, should unopened control sample be collected?
- How to determine source of Indian Moth infestation
 - Check store shelves where product is displayed and other products in the same area
 - Check the warehouse storage area

Collecting Samples

- Do we have enough sample to run a test?
- Is it a pre-packaged labeled product?
- What if it is an open item?
- Bugs or insects are found in canned products?
- Do we collect a blood contaminated sample?

Collecting Samples - continued

- It's important to know the source of a sample
- If left over food is from a restaurant, do they have an adequate amount (8 oz)?
- Were there other complaints?
- Public health significance?

Receiving Sample

- Perishable samples must be packed in coolers with ice packs
- Non-perishable products can be packed in regular boxes
- Severely damaged containers or compromised samples will not be tested

Receiving Sample - continued

- Include consumer complaint and sample collection report form
- Samples accepted from police must include police report
- Narrative report should be submitted along with food borne outbreak samples

Receiving Sample - continued

- Samples with multiple products are identified as Sub 1, Sub 2, etc.
- For chain of custody:
 - signature on ISDH security seal
 - signature on "sample sealed with official seals marked"
 - signature of investigator who collected sample
 - all <u>must</u> be the same

Sample Results

- A copy of results will be sent to manufacturing company
- FDA's local office would get copy
 - If it involves an out-of-state manufacturing facility
 - When follow-up is required

Sample Results - continued

- Customer would also get copy of the results
- In some cases, LHD would notify consumer
- LHD will also get copy with additional instructions if follow-up action is needed

When In Question

- If you have any questions during investigative process, please do not hesitate to call the office
- Use new complaint form to ensure collecting adequate data

Types of Complaints

- Foreign object in food
- Illness or Injury
- Food handler
- Sanitation issue

Foreign Object

 Here are a few interesting samples that have been received and tested in Food Lab









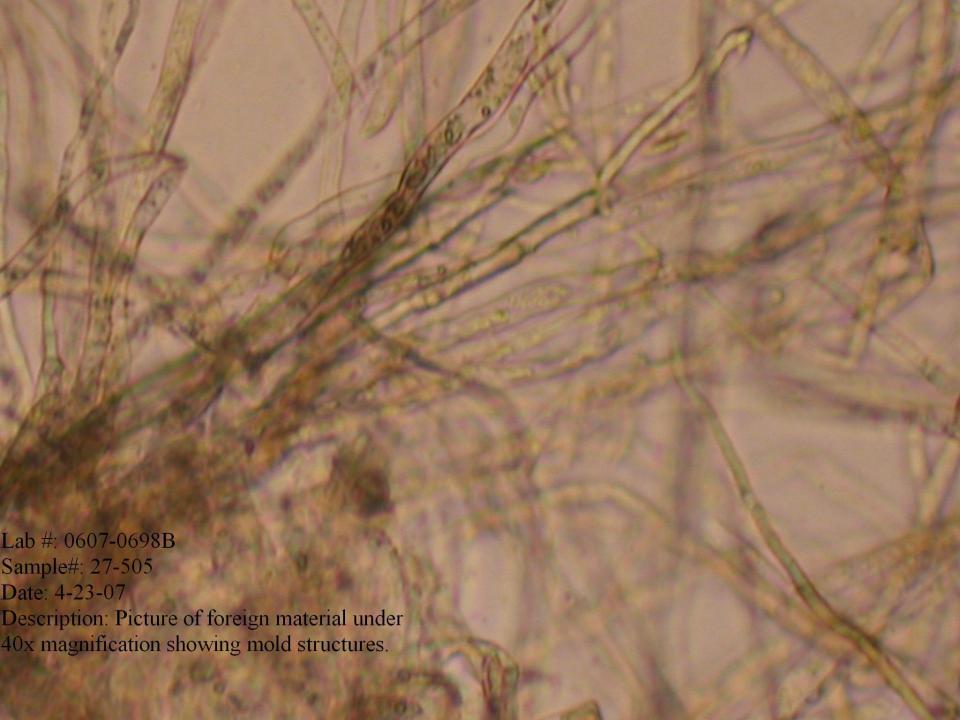












Illness or Injury

- Salmonella, E. coli and Listeria are common complaints related to illnesses
- Glass, metal shavings or chemical contamination are common injury related complaints

Food Handler

- Working when they are ill
- Not wearing gloves and touching food after its been processed (RTE)
- Not wearing hair restraints
- Picking up food that's been dropped on floor and serving it to customers
- Wearing soiled clothes

Sanitation Issue

- Soiled floors
- Bathroom urinals overflowing
- No soap for washing hands in restrooms
- Serving food on soiled plates
- Finding cockroaches on their table
- Seeing mice running in kitchen
- Bad odors

In Summary

- When in doubt ask questions
- Use new version of complaint form
- Thoroughly investigate and collect adequate information to resolve complaint
- Take photographs
- Need adequate amount of sample to run tests
- Attach complaint form with samples

Questions

- Email dgala@isdh.in.gov
- Phone 317-233-7366